FOR IMMEDIATE RELEASE

Delta, British Columbia

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Breaking New Ground in the Global CulinaryTeambuilding Arena

As seen in BC Business Magazine and City TV

Why is the CEO scaling salmon with the Director of Business Development? Is there a way to add passion to a relationship with your hands covered in melted Godiva? Can SINGLES cook an aphrodisiac meal and still stay focused?

Grounded in the universal human experience of "breaking bread together", Culinary Teambuilding is an exciting new concept that "raises the bar" using cooking as a vehicle for collaboration.

A Vancouver, BC based company doing business globally believes that food is the gateway to the soul, and cooking is an expression of how we operate in the world. Your personality shows it's true colors when the hollandaise breaks or the brandy snaps burn!

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It's an "OUTWARD BOUND" kitchen experience. Locations include private homes; secluded beaches; or selected resorts and venues.

Tall Order's visionary and principal; Julie Burke has been one of Vancouver's leading culinary entrepreneurs for over 25 years. Julie's leadership and passion for connecting with people through food has provided a successful formula with her clients and her team in executing sensational top-notch events. Previously, Julie managed catering operations for Whistler/Blackcomb and owned and operated the high profile "Everything Done Right" Catering and Condiment business.

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Tall Order's target market includes corporations; incentive conferences; and inspired individuals both nationally and internationally. In two years of business Tall Order sees over 60% of business in the US. In 2003, they did a program in Europe.

Our diversified team includes facilitators, organizational development leaders, culinary celebrity chefs, culinary facilitators, fitness trainers, and technical producers.

CONTACT INFORMATION

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www.tallorder.ca